

# db bistro & oyster bar

BY CHEF DANIEL BOULUD



## GARDEN SALAD & VEGETABLES



**BUTTER LETTUCE & HERBS**  
Cooked & Raw Vegetables  
Lemon Vinaigrette  
20

**BEETS & BURRATA**  
Haricot Verts, Pickled Onions  
Toasted Hazelnuts, Mustard Dressing  
28

**TUNA NIÇOISE**  
Cherry Tomatoes, Potatoes, Olives, Beans  
Boiled Egg, Anchovy Dressing  
28

**POTATO GNOCCHI**  
Roasted Zucchini, Fresh Ricotta  
Pomodoro Sauce  
38

**WILD MUSHROOM SOUP**  
Celery Variations  
Mixed Mushrooms  
23

**GRILLED VEGETABLES**  
Asparagus, Zucchini, Tomatoes  
Sweet Peppers, Sauce Verte  
36

## BURGERS & STEAKS

**THE ORIGINAL DB BURGER**  
Prime US Sirloin Burger  
with Short Ribs & Foie Gras  
55

**THE NEW YORK BEEF BURGER**  
Lettuce, Tomato, Onion, Pickles  
38  
Add Cheddar, Bacon or Farm Egg | 5

**PETIT FILET MIGNON**  
AUS Prime  
68

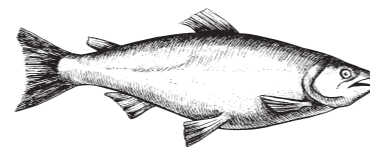
**PRIME RIBEYE**  
USDA Prime  
98

**FILET MIGNON FOR TWO**  
AUS Prime  
165

Sauces: Bearnaise, Peppercorn, Sauce Verte  
5

Add-Ons: Seared Foie Gras or Grilled Half Lobster  
45 | 65

## CATCH OF THE DAY



**SEA BREAM**  
Summer Vegetables, Sauce Verte  
45

**NORWEGIAN SEA TROUT**  
Crushed Purple Potato, Mâche Salad, Sauce Amandine  
45

**CHILEAN SEA BASS**  
Puy Lentil Lyonnaise  
50

## POULTRY & CHOPS



**COQ AU VIN**  
Red Wine-Braised Chicken, Bacon, Mushrooms, Carrots  
45

**HERB ROASTED CHICKEN FOR TWO**  
Natural Jus  
75

## OYSTER BAR

### SEASONAL OYSTERS

Singapore's Freshest Selection of Market Oysters  
HALF DOZEN 40 · ONE DOZEN 75

### SIGNATURE SEAFOOD PLATTERS

Market Oysters, Maine Lobster, Prawns & Tartares  
PETIT 135 | GRAND 245 | ROYAL 375

### ALASKAN KING CRAB LEGS

Dijonnaise  
98

## CAVIAR

### SIGNATURE KALUGA CAVIAR

Traditional Condiments  
30g 98 | 50g 148

## SEAFOOD COCKTAILS

### JUMBO SHRIMP COCKTAIL

Spicy Cocktail Sauce & Lemon  
36

### BLUE CRAB SALAD

Avocado, Cucumber, Sauce Louie  
36

### TUNA TARTARE

Cucumber, Celery, Olives, Green Chili  
30

## LOBSTER CORNER

### LOBSTER BISQUE

Potato, Leeks, Chive Cream  
36

### NEW ENGLAND LOBSTER ROLL

Lobster & Avocado on a Buttered Roll  
50

### AUSTRALIAN ROCK LOBSTER

Grilled with Garlic & Herb Butter  
65 | 120

## BISTRO CLASSICS

### TARTE FLAMBÉE

Bacon, Onion, Fromage Blanc  
20

### FRENCH ONION SOUP

Beef Consomme, Baked Aged Gruyère, Croûtons  
25

### BURGUNDY ESCARGOTS

Garlic & Herb Almond Butter, Puff Pastry  
28

### PÂTÉ EN CROÛTE

Duck, Pork, Pistachio, Apricot  
Pickles, Mustard  
20

### SEARED FOIE GRAS

Roasted Apple, Quinoa, Natural Jus  
48

### MOULES FRITES

Saffron, Garlic & White Wine Broth, French Fries  
45

### SIGNATURE STEAK TARTARE

USDA Prime Sirloin  
35 | 46

Add French Fries | 5

## SIDE DISHES

**FRENCH FRIES**  
10

**CRUSHED PURPLE POTATOES**  
12

**LEMON KALE**  
12

**BROCCOLI**  
12

**BRUSSELS SPROUTS & BACON**  
14

**FIELD MUSHROOMS**  
14

**LOBSTER & CAULIFLOWER GRATIN**  
25

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